HORS D'OEUVRES

Seafood Bar

Lobster — Jumbo Shrimp — Crab Legs

Smoked Oysters — Raw Oysters (when in season—winter)

8 pieces per order — 4.00

Cold Hors D'Oeuvres

Canapes of Caviar
Canapes of Tiny Sardines
Canapes of Anchovies
Canapes of Chicken Livers
Salami Fold with Stuffed Green Olives
Prosciotto Ham with Cream Cheese
Turkey Pinwheel
Smoked Beef and Creamed Cheese Roll
Celery Stuffed with Bleu Cheese
Stuffed Eggs
Smoked Salmon on Toast
Stuffed Tomatoes
Assorted Cold Canapes

$25.00 per order — 75 pieces per order

Hot Hors D'Oeuvres

Cantonese Egg Roll
Tacoettes
Tiny Tamales
Water Chestnuts, Bacon Wrapped
Swedish Meatballs
Cocktail Frankfurters in Barbecue Sauce
Chicken Liver Raumake (wrapped in Bacon)
Midget Pizza

$22.00 per order — 75 to 80 pieces per order

Finger Sandwiches

(assorted fillings)
Three Decker

$1.00 per order — 3 sandwiches per order

(The above prices do not include 5% Tax and Gratuity)

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HANDLERY HOTELS

EL CORTEZ HOTEL

BANQUET MENUS

LUNCHEON BANQUET MENU

The followng menu selections are offered for your consideration.
We will be happy to plan custom menus upon request.

CHOICE OF ONE

Orange or Pineapple Juice Frappe • Tomato Juice
Lettuce & Tomato Salad • Waldorf Salad
Tossed Green Salad

Fruit Salad (25c extra) Melon in Season (25c extra) Shrimp Cocktail ($1)

Assorted Cold Cuts & Cheese Plate	2.75
Fresh California Fruit Salad, Honey Lime Dressing	2.75
Broiled Sea Bass with Lemon Butter	2.75
Creamed Chicken & Mushrooms en Patti Shell	3.00
Baked Sugar Cured Ham, Orange Sauce	3.00
Braised Short Ribs of Beef, Jardiniere	3.00
Scallopini of Veal, Madiere	3.00
Chicken Leg Chasseur, Rice Pilaf	3.00
Breaded Veal Cutlet, Tomato Sauce	3.25
Salisbury Steak (Ground Sirloin) Mushroom Sauce	3.50
Select Swiss Steak, Jardiniere	3.50
Breast of Spring Chicken, Cordon Bleu	3.75
Choice Pepper Steak, Parsley Butter	4.00
Roast Beef with Mushroom Sauce	4.00
Prime Tenderloin Steak, Fresh Mushrooms	5.00

VEGETABLE (Choice of One)	POTATO (Choice of One)
Buttered Corn	Au Gratin
Buttered Peas	Parsley Potatoes
Green Beans Almondine	Whipped Potatoes

Dinner Rolls and Butter

Coffee Tea Milk

DESSERTS
(Choice on One)

Ice Cream Pie Pudding
Sherbet Jello
French Pastry (40c extra)

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DINNER BANQUET MENU

The followng menu selections are offered for your consideration.
We will be happy to plan custom menus upon request.

SALAD (Choice of One)

Princess Salad • Chiffonade Salad
Tossed Green Salad • Waldorf or Fruit Salad

Caesar Salad	.50 additional
Cosmopolitan Salad with Shrimp	.50 additional
Shrimp Cocktail Supreme	1.00 additional
Iced Relish Tray	.75 additional
One Half Roast Spring Chicken, Giblet Gravy	3.75
Roast Round of Select Beef, Natural Gravy	4.25
Baked Sugar Cured Ham, a 'la Orange	3.75
Swordfish Steak Caper, Lemon Butter	4.00
Veal Cutlet Parmesan, garni	4.00
Select Swiss Steak, Jardiniere	4.50
Breast of Spring Chicken, Cordon Bleu	4.50
Jumbo Lobster Thermidor, a 'la Carlos	5.50
Roast Ribs of Prime Beef, au jus	6.00
Prime New York Cut Steak, Mushroom Caps	6.50
Select Tenderloin Steak & Lobster Tail Combination	6.75

VEGETABLE (Choice of One)	POTATO (Choice of One)
Buttered Corn	Baked
Buttered Peas	Au Gratin
Green Beans Almondine	Mashed
Glazed Carrots	Baked, Special Stuffed

Dinner Rolls and Butter

Coffee Tea Milk

DESSERTS
(Choice on One)

Ice Cream Pie Pudding
Sherbet Parfait (50c extra) Jello
French Pastry (45c extra) Frozen Eclaire (25c extra)

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GROUP BREAKFAST MENUS

Sit down up to 50 — Buffet style 50 or more

Orange Juice Tomato Juice Grapefruit Juice
Stewed Prunes Half Grapefruit .25 extra
(choice of one)

1

SCRAMBLED EGGS WITH BACON OR SAUSAGE (Ham .25 extra)
Hashed Brown Potatoes
Toast
(assorted Danish Rolls with Buffet)
Jam Marmalade
Coffee Tea Milk
2.50 per person

Orange Juice Tomato Juice Grapefruit Juice
Stewed Prunes Half Grapefruit .25 extra
(choice of one)

2

PAN FRIED CORN BEEF HASH WITH POACHED EGG
Hashed Brown Potatoes
Toast
(assorted Danish Rolls with Buffet)
Jam Marmalade
Coffee Tea Milk
2.75 per person

Orange Juice Tomato Juice Grapefruit Juice
Stewed Prunes Half Grapefruit .25 extra
(choice of one)

3

CHIPPED BEEF EN CREAM ON TOAST
Hashed Brown Potatoes
Toast
(assorted Danish Rolls with Buffet)
Jam Marmalade
Coffee Tea Milk
2.75 per person

Orange Juice Tomato Juice Grapefruit Juice
(choice of one)

4

ASSORTED DANISH ROLLS
Coffee Tea Milk
1.50 per person

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